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- (71) Applicant (for all designated States except US): NESTEC S.A. [CH/CH]; 55, avenue Nestlé, CH-1800 Vevey (CH).
- (72) Inventors; and
- (75) Inventors/Applicants (for US only): AMBROGI, Mario [IT/IT]; 12, Via 1 Maggio, I-43056 S. Polo di Torrile (IT). BERTINI, Stefano [IT/IT]; 32, Via Pedemontana, I-43029 Vignale di Traversetolo (IT).
- (74) Agent: ARCHAMBAULT, Jean; 55, avenue Nestlé, CH-1800 Vevey (CH).
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- as to applicant's entitlement to apply for and be granted a patent (Rule 4.17(ii)) for the following designations AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SM, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, UZ, VC, VN, YU, ZA, ZM, ZW, ARIPO patent (BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LT, LU, MC, NL, PL, PT, RO, SE, SI, SK, TR), OAPI patent (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG)
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(54) Title: FROZEN AERATED CONFECTION AND METHOD OF PRODUCTION

(57) Abstract: Frozen aerated packaged ice confection with very high softness at - 18° C which keeps this property without shrinkage or layering up to the final consumer over the product shelf life contains polyol and vegetable fibre.